

STARTERS

Miso-Glazed Monchong

Monchong, avocado, sticky rice, cilantro butter and sweet soy 15

Lobster Fritters

Spicy lemon aioli & honey mustard 14

Kalbi Beef Satay

Vegetable namasu, sweet sesame-soy sauce 13

Ocean's Pizza

Build your own 10" pizza 15
2 per topping

Pepperoni | Portuguese Sausage | Italian Sausage |
Ham | Chicken | Mushroom | Bell Pepper |
Onion | Pineapple | Basil | Tomato

Ahi Sashimi and Avocado Napoleon

Won ton crisps, daikon sprouts, carrots, wasabi citrus sauce, tamari chili oil 17

Coconut Prawns

Dusted with rice flour and coconut, fried crisp sweet Thai chili mango sauce 13

Adult Grilled Cheese Sandwich

Whole wheat rustic bread, Mozzarella, Asiago, Provolone, Romano, Pepper jack, bacon chilled tomato shiso sauce 8

Edamame Hummus

Garbanzo beans, olive oil, yuzu, Hawaiian sweet potato chips 9

SOUPS & SALADS

Tahitian Seafood Bisque

Island catch, shrimp, crab, spinach, coconut broth 12

Ginger Chicken Noodle Soup

Chicken, soba noodles, celery, carrots, Thai basil, ginger chicken broth 9

Tropical Shrimp Salad

Kula organic greens, shrimp, vegetables, papaya, mango, candied macadamia, coconut vinaigrette 15

Chinese Chicken Salad

Chilled grilled chicken, organic Asian green blend, carrots, Maui pineapple, crispy wonton strips, roasted peanuts, orange sesame dressing 14

Classic Caesar Salad

Romaine lettuce, parmesan cheese, anchovies, herb croutons 11

Add Grilled Chicken 3.95

Add Grilled Shrimp 7.95

Add Grilled Island Catch 5.95

Add Fresh Grilled Ahi 12.95

Chef's Favorites

For your convenience, an 18% gratuity is automatically added to parties of 6 or more.

Kids Eat Free from the keiki menu with the purchase of an entrée. Ages 3 and under.

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially the elderly, young children under four, pregnant women, and other susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

ENTREES

Mauka (From the Land)

Hawaiian Cheese Steak

Certified Angus beef, caramelized Maui onion
Hamakua mushrooms, pepper jack cheese,
hoagie bun, natural cut fries 19

NY Cut Strip Loin Steak

Grilled 12oz New York strip loin, roasted garlic
mashed potato, island vegetable medley,
roasted shallot red wine sauce 32

Pan-Roasted Jidori Chicken

Jasmine rice, mint-cilantro pesto, Thai curry 24

Kobe Burger

Fried onions, lettuce, tomato,
Gochuchang aioli, natural cut fries 19

16 Vegetable Stir Fry

Baby bok choy, red pepper, onion, garlic, ginger,
carrot, snow pea, mushroom, zucchini celery, broccoli,
onion, shiitake, asparagus, tomato, watercress,
served over jasmine rice, sesame tofu croutons 18

Makai (From the Ocean)

Macadamia Nut Crusted Island Catch

Roasted garlic mashed potatoes,
island vegetable medley,
citrus beurre blanc 25

Grilled Island Ahi Tacos

Seared rare with flour tortillas,
sake ginger guacamole,
spicy garlic aioli, Pico de Gallo 19

Dark Rum Prawn Dynamite

Sautéed black tiger prawns, smoked bacon,
Waipoli watercress, chipotle pineapple glaze,
dark rum beurre blanc 28

Ocean's Fish & Chips

Panko breaded island catch fish,
natural cut fries, Tartar sauce 18

Thursday Evenings :

3- Course Prix Fixe Dinner

Roasted Prime Rib

Certified Angus Beef®

12OZ 39.95 16OZ 44.95

Caesar salad, prime rib with roasted garlic mashed potatoes,
au jus and horseradish cream, lilikoi-mango cheesecake

Surf's Up

Grilled basil garlic shrimp additional 9.95

INDULGENCE

Waialua Chocolate Mousse

Milk chocolate caramel center
macadamia praline 10

Pineapple Crème Brulee

Maui gold pineapple 9

Ice Creams & Sorbets

Ice Cream: vanilla | chocolate | 7

Sorbets: mango | pineapple | 7

House-Made Coconut Cake

Strawberry guava sauce 8

Lilikoi Mango Cheesecake

Mango lilikoi sauce 8